

THERE'S GOLD IN DUXBURY'S MUD FLATS



Frank White, lower left, and Elmer Phillips, right, return from their dragging operations with their full quota of scallops. In the background can be seen Howard Clark's yacht. Our staff reporter was trying to identify the other scallopers on the boat when he slipped and fell overboard. Naturally, he was fired. Scalloping continues to be satisfying, with a high yield and low overhead.

Duxbury's Clam Garden

(Here is a reprint of a newspaper account written around 1916. —Ed.)

Time was when the Duxbury clam was as plentiful as it is succulent, but the supply which, in the days of bounteous returns, meant anywhere from 25 to 30 buckets between tides, has dwindled to a scant half dozen, and the bivalves are small.

For 30 years the flavor of the Duxbury clam has had an individuality of its own, and wherever it dallied with a palate there it made a friend. Thus the inherent bland-

ishments of this unique clam have given it a place among the high class luxuries of the world, and, like the celebrated Providence river oyster, it intrinsic worth has bred base imitators.

It is canned, pickled and dried, and it has found its way to every zone and every c'ime. Epicures in remote places have sent to Duxbury for seed clams that they might grow crops of their own, and wherever the baby clams were dropped for development there would flock the gull and coot.

Three years ago and up to the present time the subject of Duxbury's moribund industry has been first in the daily and nightly

discussions. Suggestions were broached, dissected and looked at from all possible positions.

A close season for several years was talked of, but this did not seem to tickle the popular fancy and discussion on that point was dropped. Firmly some wise old clamdigger suggested planting.

"That's the idea," said the weather browned clammer, "but we'll have to put them under the mud so the gulls can't get at them."

"Right you are," said a second clammer, "put them under a little way and they'll work down, but if you drop those little seedlings on the beach the gulls won't

do a thing but hold high carnival over them."

So it was decided that the great Duxbury clam beach should be turned into a immense garden in which clams should be planted,



and when the town election day comes next spring the people will vote on the proposition of appro-



propriating money to gather young clams and place them where they will do the most good.

It is said that the people of Duxbury are practically a unit on the question of clam planting and clam protection, and when the law, which the promoters of the new industry have in mind becomes operative, each digger of clams in the Duxbury clam garden will have to pay into the town treasury a revenue of five cents per bucket.

Clam Recipe

Here is a recipe from Ruth Wakefield's TOLL HOUSE COOK BOOK

Duxbury Escalloped Clams
"Using a large sauce pan, make 1½ cups Thin White Sauce. Add 1 teaspoon grated onion, pepper and paprika to season very well. Drain the liquor from 2 cups clams chopped coarsley. Scale the clam liquor and add to the white sauce. Add clams and 1½ cups coarsely broken soda crackers.

"Blend and let stand for a few minutes to allow the crumbs to absorb the liquid. After they are swollen and have fully absorbed the liquid, if they seem dry add more milk until they are thoroughly moistened. Pour into a buttered glass casserole. Cover with additional crumbs, dot with butter. Beat 1 egg and pour over the top. Bake in a 375 degree oven until top puffs. If crackers are browning too fast reduce heat and bake until top remains puffed firmly and does not fall when removed from oven. An hour is not too much time in the oven as the long cooking improves the flavor. Serves 4 generously.

"In Duxbury, where I live, the McNaught sisters are considered our authorities on Escalloped Clams. Each sister puts her clam

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